FARM TOPICS.

EDUCATING YOUNG HORSES.—Rev. W. H. Murray gives, in the *Golden Rule*, the following directions for educating or as it used to be called "breaking in" young horses: "If you have a colt to teach, and have the habit of speaking sharply and loudly, correct yourself of it at once. Colts are timid, high-spirited things, if they are worth any thing; and he who manages them should be of quiet habits, and have a low, pleasant-toned voice. The trainer that yells stands in the same category as the driver in the public race who screams and whoops like a Comanche Indian when coming down the home-stretch; the one should be banished the track, and the other turned out of the gentleman's stables. Our method of educating a colt to the harness and wagon is to educate him singly, by himself; and this education should begin very early. When the colt is twelve or fourteen months old begin to put the harness on him. In a few weeks he is accustomed to it and ready for the shafts, But, in doing this, do not be in a hurry. Give the youngster time to get thoroughly acquainted with every strap and buckle, as it were. Let him *see* every thing and *smell* every thing. The senses of sight, smell, and touch are the great avenues of knowledge to the horse, especially the last two. The ear and eye give the alarm. These two organs stand, as it were, on picket for the animal's safety. But if your horse is *frightened* at any thing, let him smell and touch it, and he will fear no longer. If your colt is afraid of the harness as it comes rustling out of the harness-room, let him touch it with his nose, and smell of it a few times, and he will soon understand that it will not hurt him. If he is inclined to kick or jump if the breeching-band or any strap hits his hams or legs, by gently rubbing them against the sensitive places he will soon become indifferent to them. By the time the colt is two years of age, or even less, he should be educated to go between the shafts, either forward or backward, and be thoroughly familiar with the harness and vehicle and ordinary road-service.

RENOVATING OLD PASTURES.—The worn-out pastures which abound in some of the older and especially the Southern States, have previously been exhausted by severe cropping with grain, tobacco or cotton. The land is cropped until it will no longer pay for cultivation, then turned to grass, and the failure of that marks the smallest possible degree of fertility. Bushes, briars and hedge take the place of valuable grasses, until their decay furnishes material for a revival of fertilty. Such land is however richer in plant food than is generally supposed. Cropping rarely exhausts more than one or two elements, and as soon as these give out the land ceases to produce and arrests the process. Nine times out of ten phosphate of lime is the lacking ingredient. With this, good crops may be produced, and if a suitable rotation, including clover, is adopted, fertility will be indefinitely maintained. It is only thus that we can account for the wonderful results of improved farming on some of the so-called "worn out" lands of the Southern States. If the soil were really deficient in plant food, it could not be so easily restored to fertility. Undoubtedly after cropping ceases, the decomposition of plant food continues, so that after a few years of "resting," fields once fertile may again be brought under cultivation for one or two crops. In the old settled parts of the South this process has usually been repeated once or twice before the land has been given over to scrubby trees and bushes. To bring such land up requires greater outlay than where only the first or original fertility has been exhausted. Many Northern pastures are gradually failing because milk, cheese and wool, all rich in phosphates, have been sold from the farm. There is a difference in the manure from a milch-cow and that from a fattening cow. The fattening animal takes mainly the carbon and albuminoids needed to form fat and lean meat. A cow giving milk, or a growing young animal, abstracts from the food the phosphates to form milk and bone, and the result is a deficiency of this element in the manure. Selling butter does not have this effect if the buttermilk is fed on the farm and the manure saved. Excepting the oil, the buttermilk contains the strength-giving and flesh-forming elements of whole milk; but the whey from curd is of little value for feed, neither does it make valuable manure. The discovery of phosphate rock in the South is of immense importance to its agricultural future. Of course its first use will be on cotton or other cultivated crops; but with improved farming, more attention will be given to renovating old and worn-out pastures, and when this is attempted, phosphate in some form will be found the most essential element.—*Cor. Country Gentleman.*

—The Empress of Austria is now a grandmamma, and yet no one could, with justice, give her more than 30 or 32 years at the outside. Her waist is still as round and as small as when she was a young Princess, and not, as now, her Majesty. Sometimes her face wears a most lovely color, and, after galloping up and down two or three times the long avenue of the Prater, she looks younger and prettier than ever. She leads a strange life for an Empress, and avoids society as much as possible.

—Old-fashioned steel bead sachels are again worn as chatelaines, in rivalry of the velvet pockets.

HINTS FOR THE HOUSEHOLD.

Canned String Beans.—String them; break in pieces; cook in boiling water 10 minutes and can like tomatoes.

Canned Quinces.—Pare them, put them in water, boil them till you can pierce them with a straw; skin into a can, fill it with hot sirup and seal.

Spiced Grapes.—5 pounds grapes, 4 pounds sugar, 1 pint vinegar, 2 tablespoonfuls each of cloves, cinnamon and allspice. Boil slowly until done.

Grape Catsup.—Take 5 pounds grapes boiled and colandered, 2½ pounds sugar, 1 pint vinegar, 1 tablespoonful each of cinnamon, cloves, allspice and pepper, and ½ tablespoon salt. Boil until a little thick.

Canned Sweet Apples.—Take 10 pounds of apples (after they are pared and quartered) to 5 pounds of sugar, 1 pint vinegar, spices to suit the taste; steam the apples till they are soft; put them in the sugar and vinegar; cook a few minutes and then can.

Risen Flannel Cakes.—Into 1 quart of flour put 2 tablespoonfuls of salt. Beat 2 whole eggs, and pour in a quart of milk, first boiled and cooled to prevent its souring. Beat the batter quite light; then add 3 tablespoonfuls of yeast; beat again, and set to rise until morning. Bake on a griddle.

Pickled Peaches.—Rub the down all off with a coarse towel; steam in a steamer until they can be pricked with a straw. Have ready a jar and some whole cloves; stick 3 or 4 in each one and drop in the jar. To every quart of cider-vinegar put 1 pint of white sugar, 1 ounce of stick cinnamon; boil all together ½ hour, then pour on the hot peaches. If the vinegar is good these will keep nicely all winter. Those which are to be saved for use during the next spring and summer put in fruit cans and seal.

Baked Apple Pudding.—5 moderate-sized apples, 2 tablespoonfuls of finely chopped suet, 3 eggs, 3 tablespoonfuls of flour, 1 pint of milk, a little grated nutmeg. Mix the flour to a smooth batter with the milk, add the eggs, which should be well whisked, and put the latter into a well buttered pie-dish. Wipe the apples clean, but do not pare them; cut them in halves, and take out the cores; lay them in the batter, rind uppermost; shake the suet on the top, over which also grate a little nutmeg; bake in a moderate oven for an hour, and cover, when served, with sifted loaf sugar. This pudding is also very good with the apples pared, sliced and mixed with the butter.

Plain Buns.—1 pound of flour, 6 ounces of good butter, ½ pound of sugar, 1 egg, nearly ½ pint of milk, 2 small teaspoonfuls of baking-powder, a few drops of essence of lemon. Warm the butter, without boiling it; beat it with a wooden spoon; stir the flour in gradually with the sugar, and mix these ingredients well together. Make the milk lukewarm, beat up with it the yelk of the egg and the essence of lemon, and stir these to the flour, etc. Add the baking-powder, beat the dough well for about 10 minutes, divide it into 24 pieces, put them into buttered tins or cups, and bake in a brisk oven from 20 to 30 minutes.

Chow-Chow—Take 50 small pickles, 2 quarts of silver onions, 2 quarts of green string-beans, 1 dozen green tomatoes, 3 heads of cauliflower; let the onions stand in brine 12 hours, then peel. If the beans are large break them. Slice the green tomatoes, cut up the cauliflowers; let all stand in brine 24 hours. To 1 gallon of vinegar use one pound of mustard (common is the best), mix it with a little vinegar, and add it to the rest. 1 or 2 tablespoonfuls of oil of mustard, 1 tablespoonful of cayenne pepper—use more spices if preferred. Tie the spices in a white cloth, and boil in the vinegar, before adding the mustard. It can be put in preserve-jars in alternate layers; fill ¾ full; when filling the jars add here and there a little red and green pepper; fill up with the mustard; make air tight.

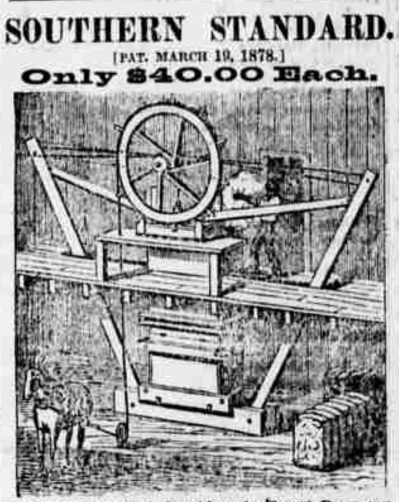
An Old Crime Recalled.

The death of Jane Cunningham, a pauper patient at Bayview Asylum, at the age of 73 years, says a Baltimore paper, ends a somewhat remarkable career, and recalls a startling tragedy of 50 years ago, in which she figured prominently as "the woman in the case." Sheriff Swearinger, of Washington County, a young man of wealth and high social position, had just taken to his residence a beautiful bride, when he met by accident Miss Cunningham, then a charming and accomplished girl of 19. It was a case of mutual love at first sight. A criminal intimacy followed, knowledge of which finally came to the ears of the young bride. Shortly after this, Swearinger, while horseback riding with his wife, asked permission to leave her for a few minutes. She refused to grant the privilege, and after upbraiding him for his intimacy with Miss Cunningham, threatened to follow him if he left her side. Finding her in earnest, and anxious to free himself from the alliance, he hurled her from the horse, and she fell to the ground a corpse. The killing occurred in Allegheny County. He threw the body among some rocks and mutilated the horse, to convey the impression that the animal had fallen and killed its rider. This theory was at first accepted, and the murdered woman was buried from her husband's home, he appearing in the role of chief mourner. Suspicion was subsequently excited, and threats of an official investigation prompted the murderer to fly from the State, taking his paramour with him. He was pursued, arrested in New Orleans, returned to Allegheny County, convicted of the crime purely on circumstantial evidence, and hanged at Cumberland. On the scaffold he confessed the crime. Miss Cunningham lived the life of a prostitute in the South for many years until her beauty faded, and nearly a quarter of a century ago she came to Baltimore, and, becoming insane, went to an asylum and recovered. Being without friends or means, she then entered the City Almshouse, and for many years has been a devout and professing Christian. She was connected with some of the leading families of Western Maryland, and was a woman of education, culture, brilliancy and beauty.

—The name of Disraeli was assumed by an ancestor of the Premier, who, in the sixteenth century, was expelled from Spain with 600,000 other Jews. Beaconsfield's father withdrew from the synagogue in London, because he had been fined £40 for refusing to serve as warden.

—Thousands of boys would go dirty all summer if it were not wicked and dangerous to bathe in the river, says the New Orleans *Picayune.*

—The festive goats and sportive cows
Can never, never knit their browse.
—*Hackensack Republican.*



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